



# ROASTED ASPARAGUS WITH *Toscane Salami* AND OMEGA-3 EGGS

<i>erves</i>	3	Omega-3 eggs
<i>4 to 6</i>	1 bunch	asparagus
	3 tbsp	olive oil
	250g	Soleterra d'Italia Toscano salami
	Salt and pepper	

Preheat oven to 375F.

In a pot, boil 2 to 3 cups of water. Add the eggs and boil to your desired level of doneness, about 6 to 7 minutes for a soft centre. Peel the eggs and keep warm.

Break off the woody bottoms of the asparagus at their natural breaking point, about an inch. Toss the asparagus with the olive oil and season with salt and pepper. Spread the spears out on a sheet pan in a single layer and roast in the oven until tender, about 8 to 10 minutes. Alternatively, they can be grilled

on high heat until they are lightly charred.

Thinly slice the Soleterra d'Italia Toscano salami. Remove the asparagus from the oven and place the salami on top. Return to the oven for 2 minutes to warm up the salami.

Slice the Omega-3 eggs. Remove the asparagus and salami from the oven and transfer to a serving platter. Arrange the egg slices on top. Drizzle a bit of olive oil over the dish and finish with freshly cracked black pepper. Serve right away.



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